

# COSTE - CAUMARTIN

## POMMARD 1<sup>er</sup> CRU « LA REFÈNE »

- 1<sup>er</sup> CRU APPELLATION -

### TERROIR

**Climat** : « La Refène »

**Location** : in the center of the village of Pommard, the nearest vine of the Domaine

**Grape variety** : Pinot Noir

**Area** : 0,0647 hectare (6,47 ares)

**Altitude** : 245 meters

**Soil type** : clay-limestone, marls

**Average age of the vines** : 41 years



### GROWING OF VINE

- Guyot pruning
- Disbudding, trellising
- Shallow mechanical tillage of soil

### HARVESTING, VINIFICATION and MATURING

- Specific choice of the harvest date in accordance with the maturity of bays
- Sorting of grapes at reception
- Destemming
- Vating on entire berries
- Thermoregulated vinification in inox vator or concrete tank
- Cold pre-fermentation (12°C)
- Alcoholic fermentation with natural yeasts
- Pigeages and remontages as per of tastings
- Devatting, pressing
- Maturing in oak barrels during 12 months then 6 months in tank before the bottling
- Follow-up of the malo-lactic fermentation
- Optionnal collage, filtration Kiselguhr, bottling

### TASTE DESCRIPTION

Delicate nose of red and black fruits.

In the mouth this wine is refined, accompanied of a beautiful aromatic complexity and fine tannins.

To taste from 5 years, may be kept for 12 years.

To serve at a temperature between 15 and 17°C.



Coste-Caumartin - SARL Benoît SORDET

2 rue du Parc - 21630 Pommard

+33 (0)3 80 22 45 04 - contact@costecaumartin.fr - www.costecaumartin.fr